CLAIMS

1. Process for preparing beta-cyclodextrin which is of high compressibility and which is stable over time, characterized in that it comprises a step of dehydrating hydrated beta-cyclodextrin to a water content of less than 6%, preferably less than 4% and more preferably still less than or equal to 2% by weight, followed by forced rehydration to a water content greater than 10%, preferably greater than 12% and more preferably still greater than or equal to 13% by weight.

2. Process according to Claim 1, characterized in that the dehydration is carried out on a fluidized air bed dryer-granulator.

3. Process according to either of Claims 1 and 2, characterized in that the rehydration is carried out on a fluidized air bed granulator.

4. Process according to any one of Claims 1 to 3, characterized in that the rehydration is carried out by spraying water at a temperature of less than 60°C, preferably less than 40°C.

5. Beta-cyclodextrin, characterized by a compressibility greater than 70 N expressed in a C test.

6. Beta-cyclodextrin according to Claim 5, characterized in that it has a specific surface area according to the BET method greater than or equal to 1 $m^2/g$ for a particle size fraction of between 100 and 160 micrometres.

7. Beta-cyclodextrin according to either of Claims 5 and 6, characterized in that it has a mean particle diameter greater than 80 micrometres.

8. Beta-cyclodextrin according to any one of Claims 5 to 7, characterized in that it has an apparent mass density greater than or equal to 0.45 g/ml, and preferably greater than or equal to 0.50 g/ml, for a particle size fraction of between 100 and 315 micrometres.

9. Beta-cyclodextrin according to any one of Claims 5 to 8, characterized in that it exhibits a stability greater than six months at room temperature.